1: Krasheninnikov N-5 (1736-40) 1764 Kamchadal

better; the *Jakutſki* alſo dig deep pits, in which they lay their fiſh, ſprinkling it with wood aſhes, and cover it with leaves at top, and over all put a layer of earth: this method is better than any of the former. The *Tunguſi* and Coſſacks of *Ochotſka* preſerve their fiſh in the ſame manner, with this difference only, that inſtead of wood aſhes, they uſe the aſhes of burnt ſea weed. They boil their freſh fiſh in troughs, take it out with boards, and letting it cool, eat it with a ſoup made of the ſweet graſs.

As for the fleſh of land and ſea animals, they boil it in their troughs, with ſeveral different herbs and roots; the broth they drink out of ladles and bowls, and the meat they take out upon boards, and eat in their hands. The whale and ſea horſe fat they alſo boil with roots.

There is a principal diſh at all their feaſts and entertainments, called *ſelaga*, which they make by pounding all ſorts of different roots and berries, with the addition of caviar, and whale and ſeals' fat.

Before the conqueſt they ſeldom uſed any thing for drink but water: but when they made merry they drank water which had ſtood ſome time upon muſhroons; but of this hereafter. At preſent they drink ſpirits as faſt as the *Ruſſians*: after dinner they drink water; and every one, when he goes to bed at night, ſets a veſſel of water by him, to which he puts ſnow or ice to keep it cold; and always drinks it up before morning. In the winter time they amuſe themſelves frequently by throwing handfuls of ſnow into their mouths; and the bridegrooms who work with the fathers of their future brides find it their hardeſt task to provide ſnow for their family in the ſummer time, for they muſt bring it from the higheſt hills be the weather what it will, otherwiſe they would ſo diſoblige as never to be forgiven.